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Prepn. of pasteurised food - involves placing retort-cooked foods in container, adding fatty acid polyglycerol ester, and heating
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Abstract (Basic): JP 62115266 A
Various foods, cooked by retort system, or for quick use, are put into suitable containers and pasteurised by heating after a small amt. of polyglycerol ester of a fatty acid is added.
USE - Pasteurisation of bacterium spores having thermal resistance. Bacterial decay of foods is completely.

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Derwent Class: A97; D13
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